

REFRIGERATOR YEAST ROLLS

2 cups milk

1/2 cup shortening

1/2 cup sugar

1 package dry yeast

5 cups all-purpose flour,
divided

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1 teaspoon salt

3 tablespoons butter or margarine,
softened

Combine first 3 ingredients in a saucepan; heat until shortening melts. Cool to 105° to 115°. Place yeast in a large bowl; add milk mixture, and let stand 5 minutes. Stir in 3 cups

flour. Cover and let stand at room temperature 1 1/2 hours. Add remaining 2 cups flour, baking powder, soda, and salt, stirring well. Cover tightly, and refrigerate 8 hours or up to 5 days.

Punch dough down; shape into 36 1 1/2-inch balls. Place dough balls 2 inches apart on lightly greased baking sheets.

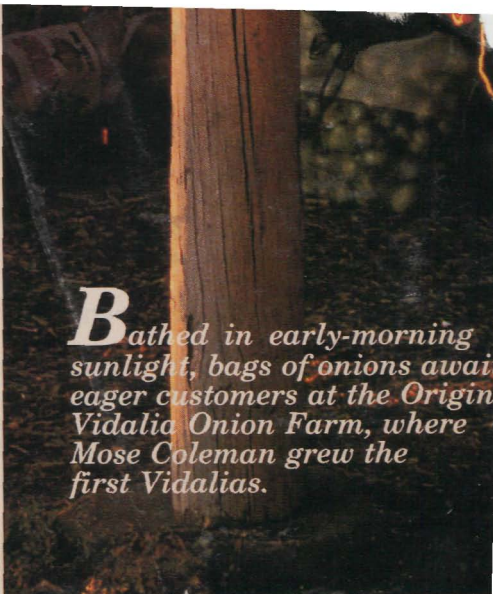
Cover and let rise in a warm place (85°), free from drafts, 25 minutes or until dough is doubled in bulk. Bake at 375° for 10 to 12 minutes or until golden. Yield: 3 dozen.

*Loretta Vinson,
Jonesboro, Arkansas.*



stead of tasting not as he had expected, his onions were mild. When they began to fetch a premium price, other farmers in the area started growing onions, with the same delicious results.

In the forties, the State of Georgia built a farmers market in the Toombs County town of Vidalia. "When the trucks would deliver onions to grocery stores throughout the Southeast, people



***B**athed in early-morning sunlight, bags of onions await eager customers at the Original Vidalia Onion Farm, where Mose Coleman grew the first Vidalias.*